

# PINIION

## **Bread and olives**

Gordal olives £ 4

Rosemary and thyme focaccia £ 3.5

## **Starters**

Chicken liver pate with farmhouse chutney and toasted focaccia £ 9

Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds £ 7

Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts £ 8

Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice £ 7

Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice £ 9

## **Mains**

Featherblade of beef, celeriac puree, truffle and parmesan chips, red wine sauce £ 24

Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce £ 17

Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks £ 17

Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing £ 20

## **Sides**

Truffle and parmesan chips £ 3.5

Honey roasted purple carrots £ 4

Red wine braised cabbage £ 4

Cauliflower cheese £ 5

## **Desserts**

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce £ 6

Crème brûlée £ 6.5

Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce £ 8

Blackberry pavlova with Chantilly cream £ 7.5

Baron Bigod, Armagnac prunes, sourdough crackers £ 11

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirements, please speak to a member of our team who will be happy to assist you.